

# SAFELY HOLD HOT & COLD FOODS

## Cold Foods Must be Maintained at an Internal Temperature of 41°F or Below

- Date mark foods appropriately
- Cover foods after completely cooled
- Cover foods to maintain cold holding temperature



## Hot Foods Must be Maintained at an Internal Temperature of 140°F or Higher



- Use proper equipment for hot holding
- Stir frequently to evenly distribute the temperature
- Covered foods maintain temperature longer

*Proper Holding Temperatures Must be Maintained During Transportation*

